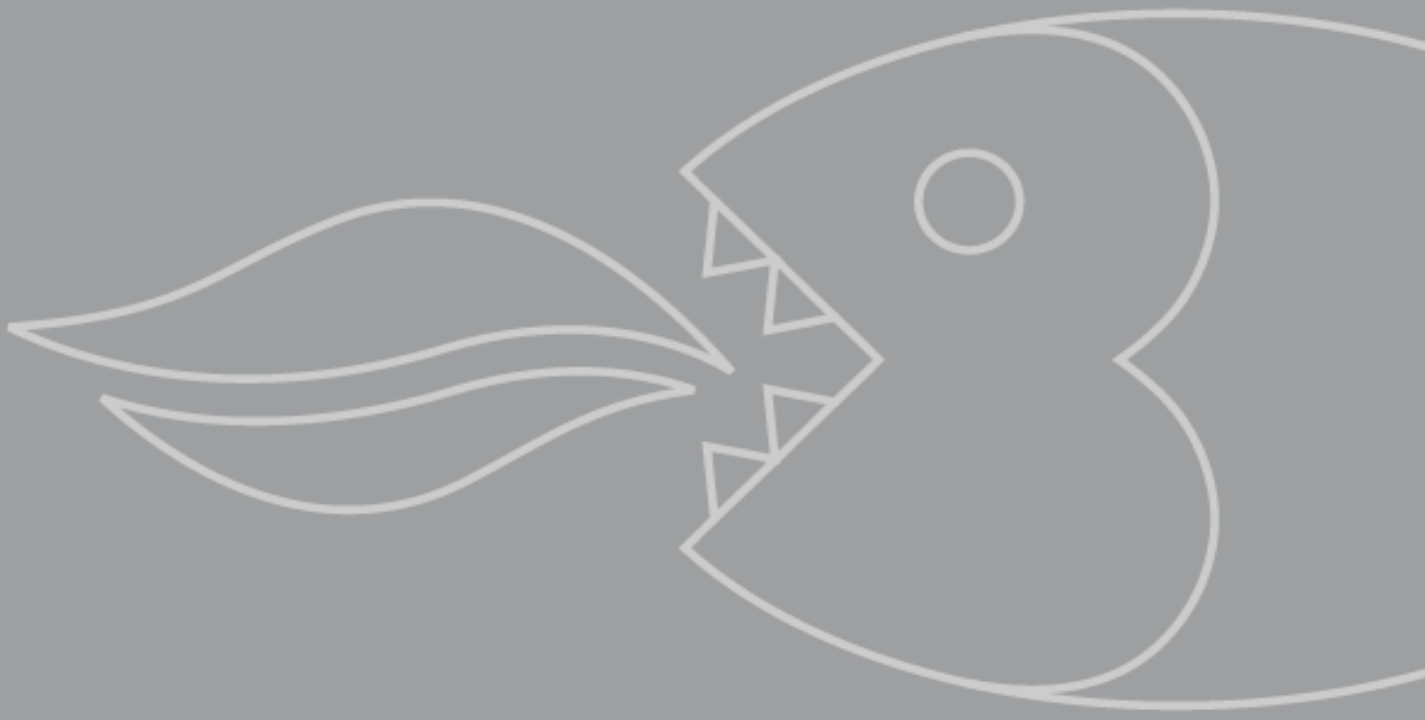
BHC310-ANZ 30 cm Domino ceramic Cooktop

INSTRUCTION MANUAL

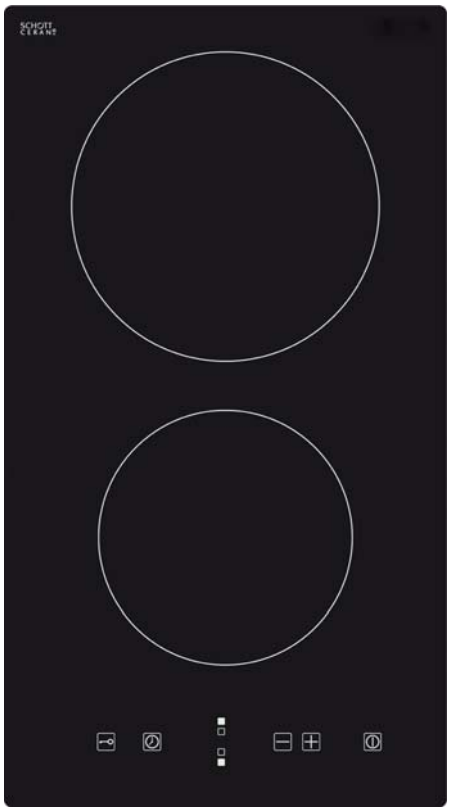


Baumatic®

User Manual for your Baumatic

BHC310-ANZ

30 cm Domino ceramic cooktop with touch control operation



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NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

JW 13/07/12

Contents

Environmental note	4
Important safety information	5 – 7
Specifications	8 - 10
Product and aperture dimensions	8
Product specifications	8
Standard accessories	8
Electrical details	8
Ceramic hob surface layout	9
Control panel	10
Using the ceramic hob	10 - 18
Before first use	10
Using the touch controls	10
Cooking on a zone	11
Power level settings	12
Turning off the zone	12
Residual heat indicator	13
Locking the hob top	13
Using the timer as a minute minder	14
Setting the timer to turn one cooking zone off	15
High temperature protection	16
Automatic safety cut-off	16
Suitable cookware	16
Cooking tips	17
Hob guidelines	18
Cleaning and maintenance	20 - 21
Cleaning the ceramic hob top	20
After each use	20
Cleaning table	20
Using a ceramic hob scraper	21
Using a specialist ceramic hob cleaner	21
Installation	22 - 26
Positioning	22
Unpacking the appliance	22
Installing the appliance	23 - 25
Electrical connection	25 - 26
My appliance isn't working correctly	27 – 28
Contact details	29

Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit from.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by authorised service agents.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time*.** During and after use, all surfaces will be hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a suitably qualified person.

- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

During use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

Cleaning

- Cleaning of the hob should be carried out on a regular basis.
- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and cool.*
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

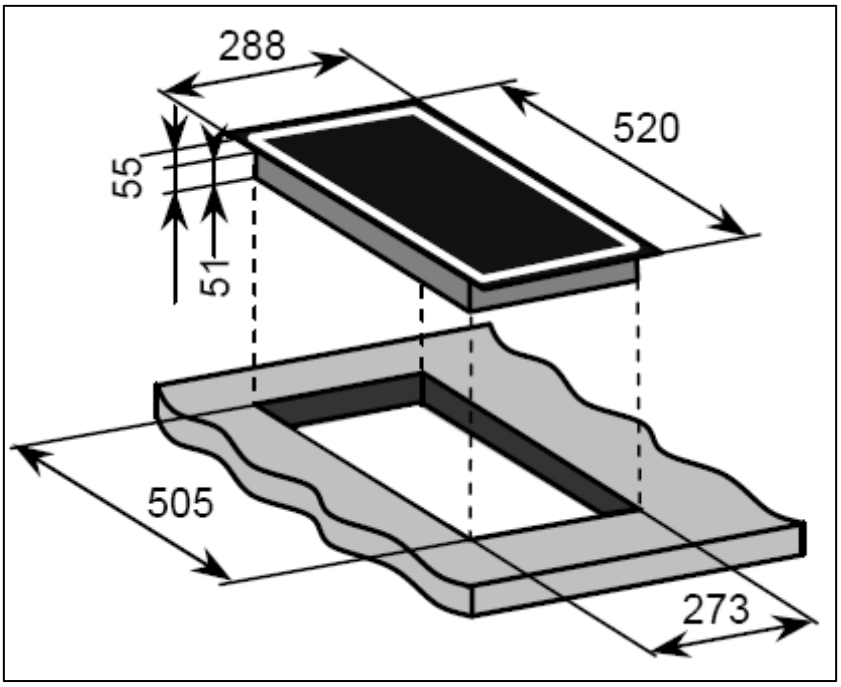
This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.
- The ceramic glass edge can be damaged by knocks from cookware.
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.
- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

Specifications



Product dimensions:

Depth: 520 mm
Width: 288 mm
Height: 55 mm

Aperture dimensions:

Depth: 505 mm
Width: 273 mm

Product specifications

- 1 x 1.80 kW hyper-speed zone
- 1 x 1.20 kW hyper-speed zone
- Front touch control operation
- Residual heat indicator
- Safety lock

Standard accessories

- Ceramic hob scraper

Electrical details

Rated Voltage:	220 - 240 Vac 50 - 60 Hz
Supply Connection:	15 A
Max Rated Inputs:	3.00 kW
Mains Supply Lead:	3 core x 1.5 mm^2 (supplied)

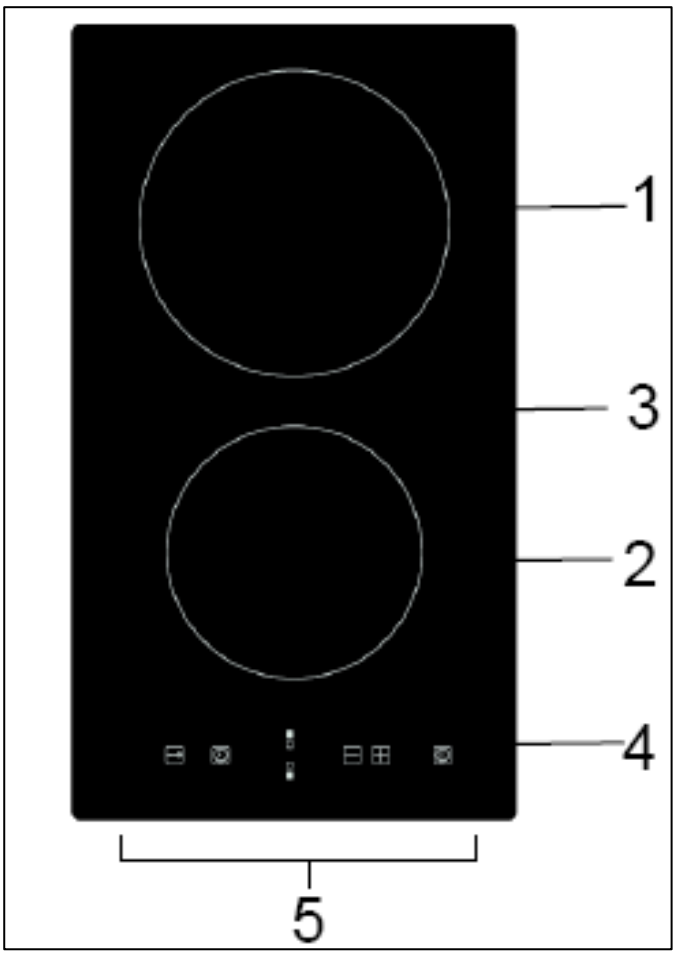
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number …….

Serial Number …….

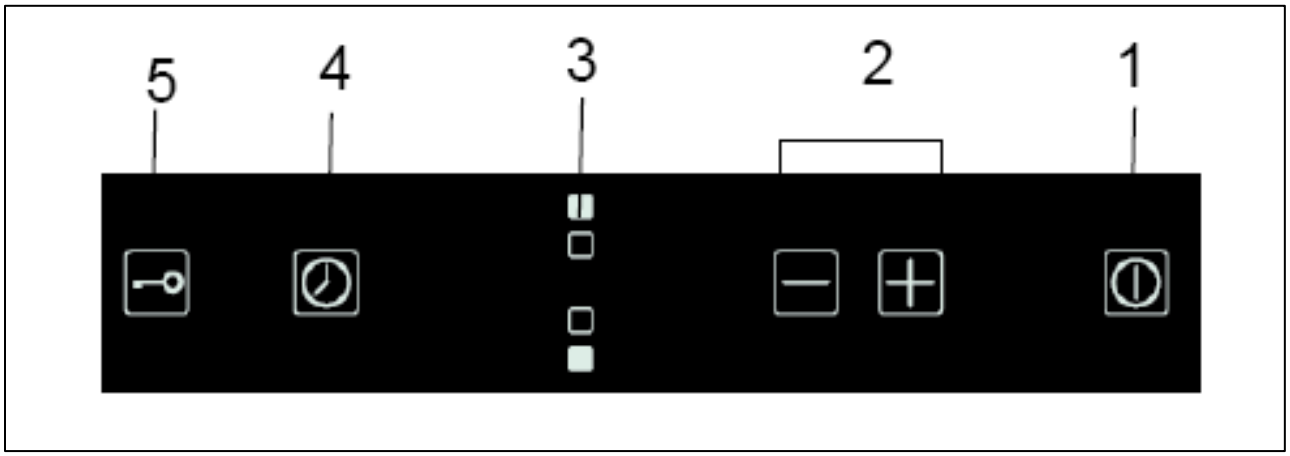
Date of Purchase …….

Ceramic hob surface layout



1 = 1.80 kW hyper-speed zone
2 = 1.20 kW hyper-speed zone
3 = Glass hob surface
4 = ON / OFF button
5 = Control panel

Control panel



1 = ON / OFF button
2 = Power / time regulation buttons
3 = Cooking zone selection buttons
4 = Timer button
5 = Safety lock button

Using the ceramic hob

Before first use

IMPORTANT: *You should clean the ceramic hob surface (see "Cleaning and maintenance" section).*

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.

- Do not burn off more than one zone at once.

- ***You must*** place a saucepan filled half full with cold water on each zone as you burn it off.

Using the touch controls

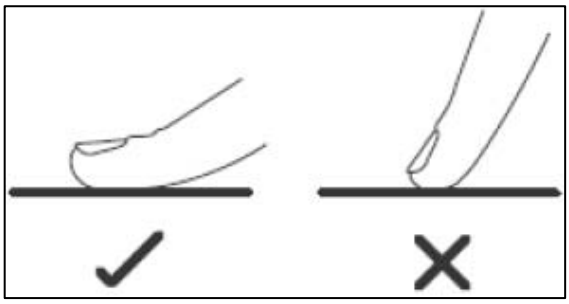
- All operations are performed by means of the touch controls that can be found at the front of the hob top.

- The controls respond to touch so you do not need to apply any pressure.

- You should use the ball of your finger to press a button and not its tip.

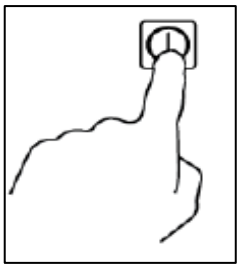
- A beep will sound each time a touch is registered.

- You should make sure that the touch controls are always clean and dry and that there is no object, such as utensils or cloths, covering them. Even a thin film of water may make the controls difficult to operate.

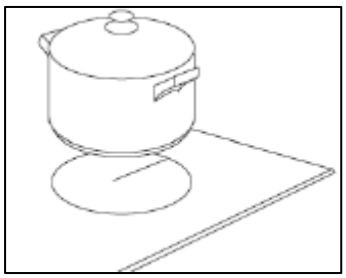


Cooking on a zone

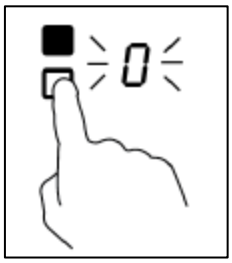
- After powering on the appliance a buzzer will sound once and all the indicator lights will come on for 1 second and then go out. This indicates that the hob has entered stand-by mode.



- Press the ON/OFF button **(1)** and all the indicators will show "-".

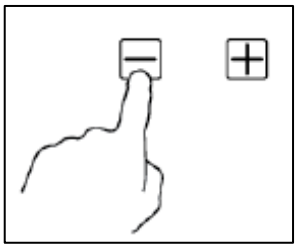


- Place a suitable pan on the cooking zone that you wish to use. Ensure that the bottom of the pan and the surface of the cooking zone are clean and dry.



- Touch the relevant cooking zone selection button **(3)**.

- Choose an appropriate power setting for the food that you are cooking using the power regulation buttons **(2)**. If you don't choose a power level within 1 minute, the hob will automatically switch off and you will need to start again.



- You are able to adjust the power level at any time during cooking.

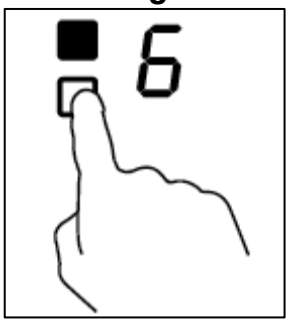
Power level settings

- The settings below are to be used as a guideline only. The exact setting required will depend on several factors, including your cookware and the amount of food that you are cooking.

- You should experiment with the induction hob power levels to find the best settings to suit you.

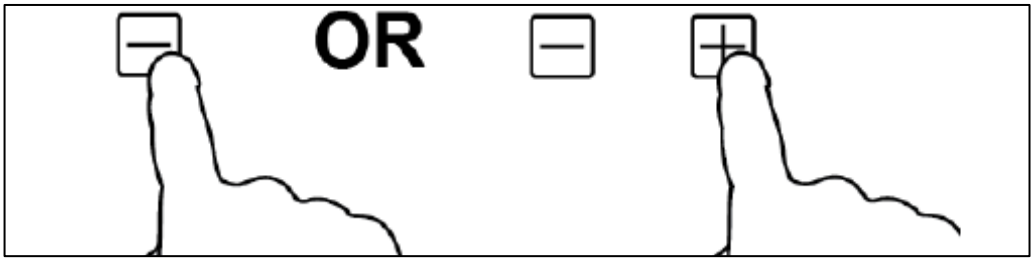
Power setting	***Suggested use***
1 – 2	o Delicate warming for small amounts of food. o Melting chocolate, butter and foods that burn quickly. o Gentle simmering. o Slow warming.
3 – 4	o Reheating. o Rapid simmering. o Cooking rice.
5 – 6	o Pancakes.
7 – 8	o Sautéing. o Cooking pasta.
9	o Stir-frying. o Searing. o Bringing soup to the boil. o Boiling water.

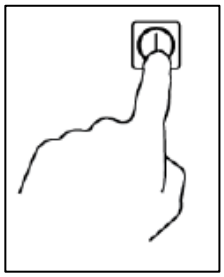
Turning off the zone



- When you have finished cooking, press the cooking zone selection button **(3)** of the zone that you wish to turn off.

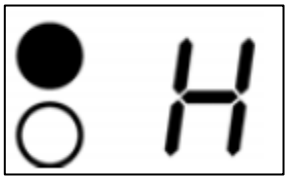
- Use the power regulation buttons **(2)** to set the power level to 0 or press the plus and minus buttons together to set the power level to 0.





- You can then turn the whole hob off by pressing the ON/OFF button **(1).**

Residual heat indicator



- After a zone is switched off, the display will show the letter “H”. This means that the temperature of the indicated zone is still high enough to cause injury.

- When the temperature falls to a safe temperature, then the letter “H” will go out.

- The residual heat can also be used to continue heating pans on the cooking zone that is still hot to save energy.

- ***IMPORTANT:*** *The residual heat indicator will disappear if your mains supply is cut.*

Locking the hob top

- You can lock the controls on the front of the hob to prevent unintended operation by other persons such as children.

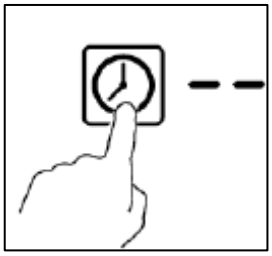
- When the controls are locked, all the buttons are disabled except for the ON/OFF button.

- To lock the controls, press the safety lock button **(5)**. The timer display will show “Lo”.

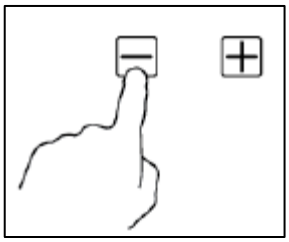
- To unlock the controls, make sure that the hob is turned on and then press the safety lock button **(5)** again for a few seconds. “Lo” will disappear from the timer display and the safety lock will be deactivated.

Using the timer as a minute minder

It is possible to use the minute minder, even if you are not turning on a cooking zone.



- Touch the timer button **(4)** and the timer display will show "- -".

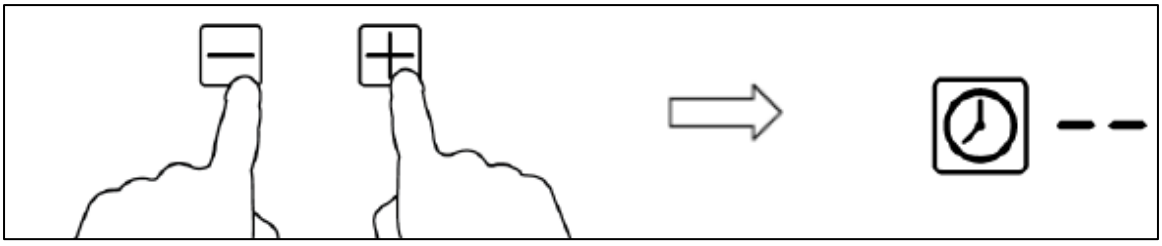


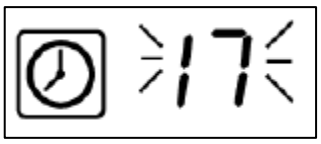
- Use the time regulation buttons **(2)** to set the required countdown time. The minute minder indicator will start flashing and will show in the timer display. The maximum time that can be set is 99 minutes.

- Each press of the plus or minus button will increase or decrease the time by 1 minute. If you press and hold the plus or minus button, the time will increase or decrease by 10 minutes.

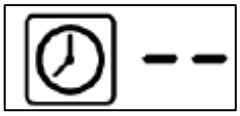
- If the set time exceeds 99 minutes, the timer automatically returns to 0 minutes.

- If you press the plus and minus buttons together, the set time will be cancelled and "- -" will show in the timer display.





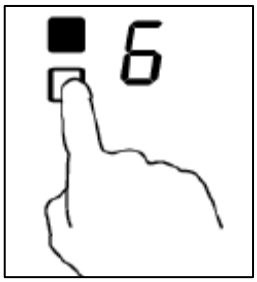
- When the required time is displayed, the countdown will begin immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



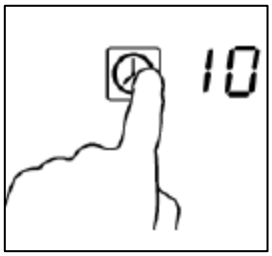
- When the programmed time is reached, a buzzer will sound for 30 seconds and the timer display will show "- -".

Setting the timer to turn one cooking zone off

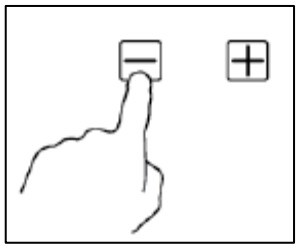
You are able to link the timer to a cooking zone so after the countdown time is complete, the cooking zone will turn off automatically.



- Press the relevant cooking zone selection button **(3)** for the zone that you wish to link a countdown time to.

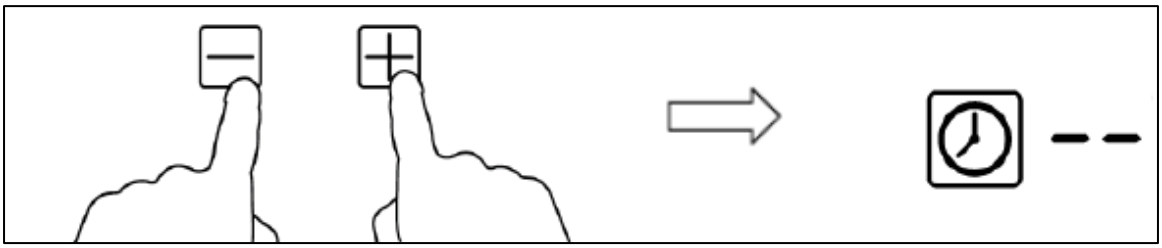


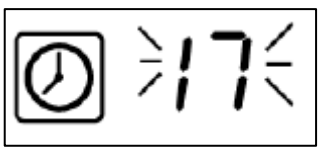
- Touch the timer button **(4)** and the timer display will show “10”.



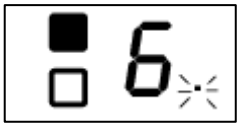
- Use the desired countdown time using the time regulation buttons **(2)**. Each press of the plus or minus button will increase or decrease the time by 1 minute. By holding down the plus or minus button, the time will increase or decrease by 10 minutes. If the set time exceeds 99 minutes, the timer will automatically return to 0 minutes.

- If you press the plus and minus buttons together, the timer will be cancelled and the timer display will show “- -“.





- When the required time has been set, the countdown will begin immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



- A red dot will appear next to the power level indicator to show which zone has the timer linked to it.

- When the countdown is complete, the corresponding zone will turn off automatically.

IMPORTANT: When the countdown is complete, if the other cooking zone is in use, it will continue to heat. You will need to turn the other cooking zone off manually.

High temperature protection

- A temperature sensor in the hob can monitor the temperature inside of the hob. When an excessively high temperature is detected, the hob will turn off automatically.

Automatic safety cut-off

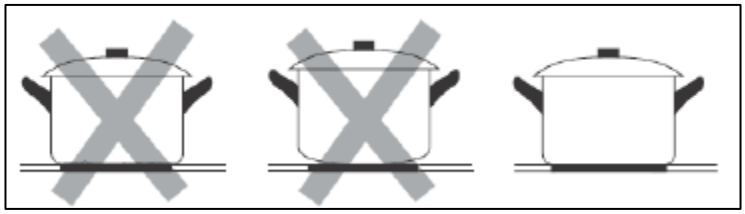
- The automatic safety cut-off is activated when a cooking zone has been left on longer than the maximum default working time. This is a safety function in the event of the hob being left on accidentally.

- The default working times for the various power levels are shown in the table below.

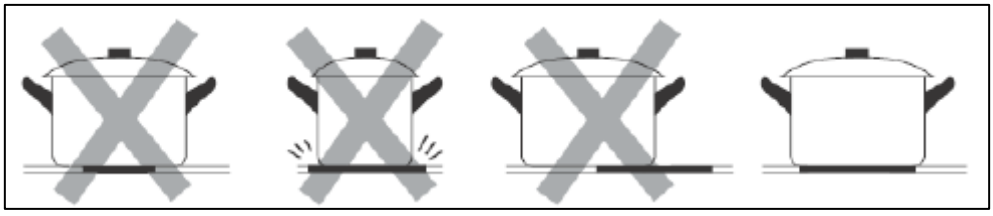
Power level	1	2	3	4	5	6	7	8	9
Default working time (hours)	8	8	8	4	4	4	2	2	2

Suitable cookware

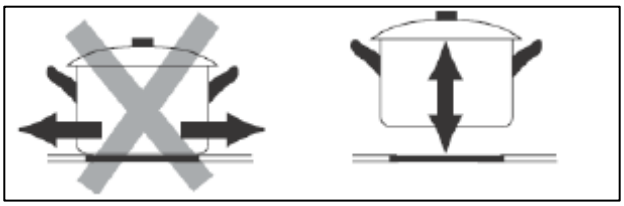
- Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth and sits flat against the glass. It should also be the same size as the cooking zone. Always ensure that your pan is centred on the zone.



- Always lift pans off the ceramic hob, do not slide them as they could scratch the glass.



Cooking tips

- ***IMPORTANT: Take care when frying as the oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.***

- When food comes to the boil, reduce the temperature setting.

- Using a lid on pans will reduce the cooking times and save energy by retaining heat.

- Minimise the amount of liquid or fat used in the cooking process to reduce cooking times.

- Start cooking on a high power level setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid.

- Simmering is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.

- Some tasks, including cooking rice by the absorption method, may require a slightly higher power setting to ensure the food is cooked properly in the recommended time.

Searing steak

- To cook juicy and flavoursome steaks you should stand the meat at room temperature for about 20 minutes before cooking.

- Heat up a heavy-based frying pan. Brush both sides of the steak with oil and drizzle a small amount of oil into the hot pan and then lower the meat into the hot pan.

- Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how well cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is. The firmer it feels, the more “well done” it will be.

- Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

Stir-frying

- Choose a suitable flat-based wok or a large frying pan.

- Stir-frying should be quick so have all the ingredients and equipment ready.

- If you are cooking large quantities, cook the food in several smaller batches.

- Preheat the pan briefly and add two tablespoons of oil.

- Cook any meat first and then put it aside and keep warm.

- Stir-fry the vegetables and when they are hot but still crisp, turn the cooking zone to a lower setting. Return the meat to the pan and add your sauce.

- Stir the ingredients gently to make sure they are heated through.

- Serve immediately.

Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

- The worktop is fitted with cooking areas of different diameter and power.

- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.

- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.

- Before use, make sure that the bottoms of the saucepans are clean and dry.

- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.

- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- ***IMPORTANT:*** *The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE SERVICE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with warm water mixed with a little washing up liquid.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.

You may find it easier to clean some deposits whilst the hob surface is still warm. However you should take care not to burn yourself if cleaning the hob surface when it is still warm.

After each use

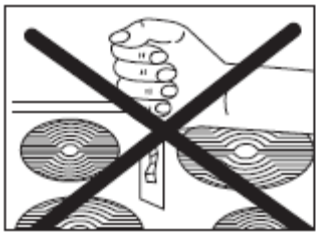
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

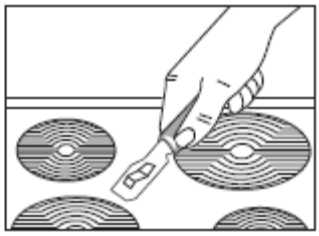
Cleaning table

Type of deposit	***Remove immediately?***	***Remove when the appliance has cooled down?***	***What should I use to remove the deposit?***
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolouration	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a hob scraper. The following guidelines should also be followed when using the ceramic hob scraper:-





- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped with a damp cloth that has been placed in warm water mixed with a small amount of washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase a specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***AS/NZS 3000: 2007 Wiring Regulations***
- ***2010 Electricity Safety Regulations***

Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is at least 30 mm thick. The following minimum clearance distances must be observed:-

- 760 mm between the hob surface and the underside of any horizontal surface above it.

- 50 mm clearance around the front, back and sides of the appliance, measured from the cut out.

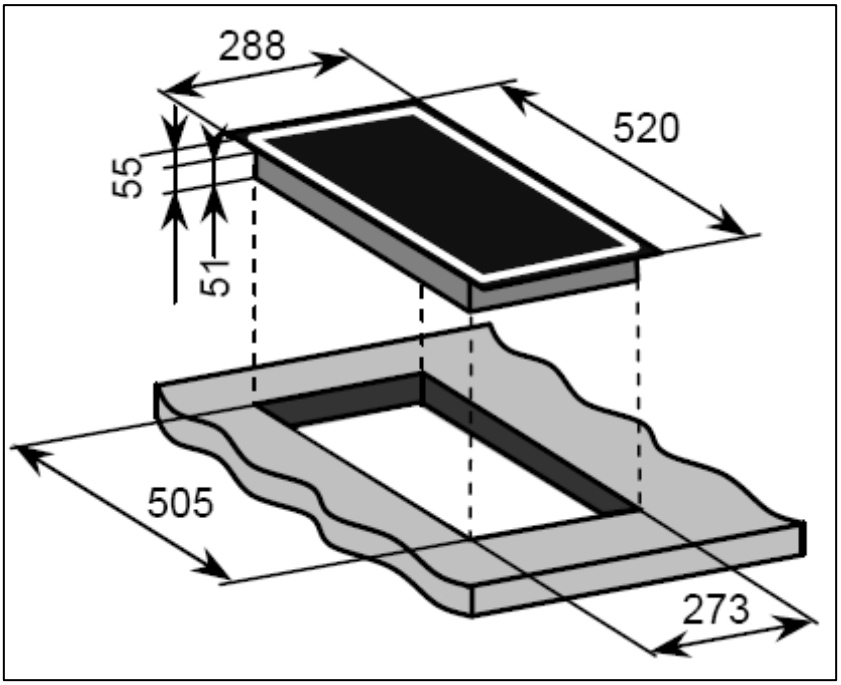
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.

Unpacking the appliance

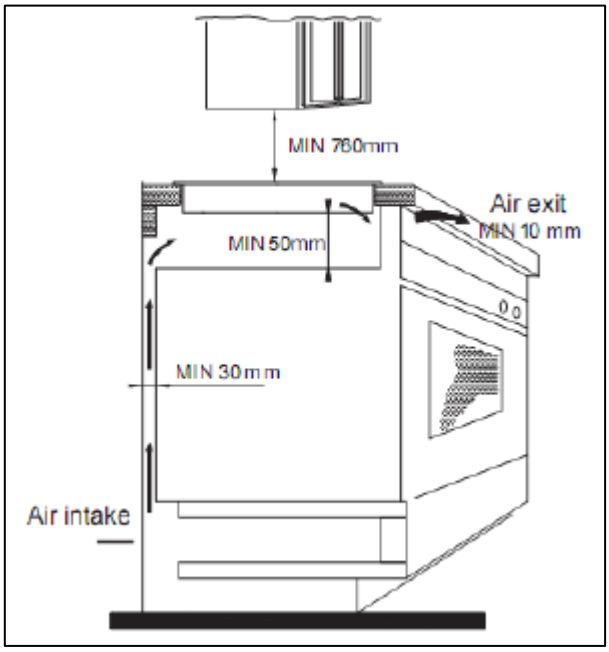
When unpacking the appliance please check that the following items are contained within the packaging:-

1 Baumatic hob
1 Ceramic hob scraper
1 Installation and instruction manual
1 guarantee card
4 Fixing brackets
4 Fixing screws
1 Sealing strip

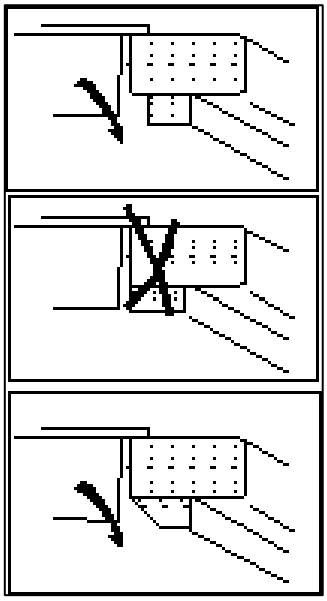
Installing the appliance



- Cut a hole in the worktop that corresponds with the drawing shown above.



- ***IMPORTANT:*** *You must observe the ventilation requirements shown in the drawing opposite.*

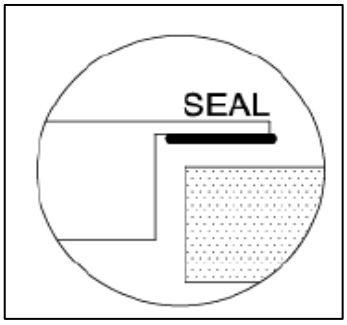


- ***IMPORTANT: There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).***

- Carefully turn the hob upside down and place it on a cushioned mat.

- Apply the sealing strip provided around the edge of the appliance.

- The protective covering must be removed from both sides.

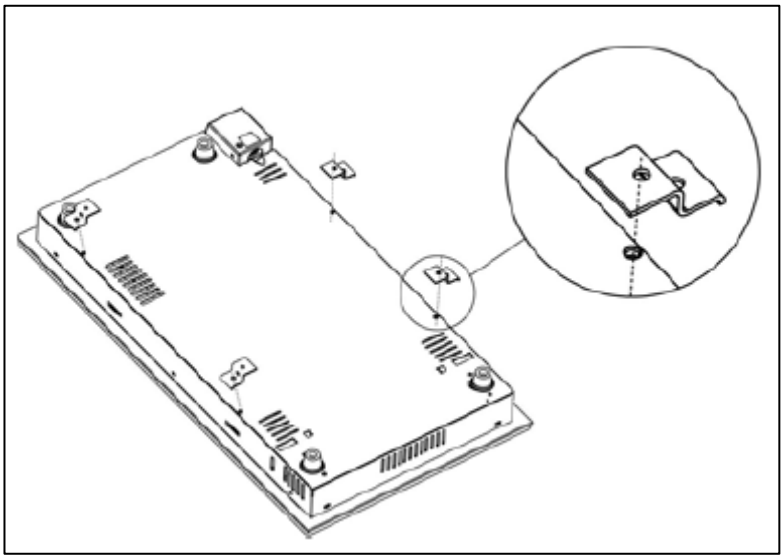


- Do not leave a gap in the sealing agent or overlap the thickness.

- ***IMPORTANT:*** *Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.*

- The supplied brackets need to be fitted to the fixing points on the underside of the hob.

- Place a bracket onto each fixing, ensuring that the outer hole lines up with the hole on the hob.



- Fasten the bracket to the position on the hob with a screw. Adjust the bracket position to suit different table top thicknesses.

- Place the long screw into the fixing hole on the outer edge of the bracket but do not fully tighten.

- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

- When the hob is correctly positioned, tighten the long screws to fix the hob securely in the aperture hole. ***These screws MUST be securely tightened.***

Electrical connection

YOUR HOB IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

- Cable type: H05 RRF 3 core x 1.50 mm³ (Type RR-F <HAR> marked).

- The mains cable is supplied with this product.

- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- We recommend that the appliance is connected by a qualified electrician.

- ***WARNING: THIS APPLIANCE MUST BE EARTHED.***

- The hob must be wired into a 15A outlet and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your hob is located in its housing.

- The wiring in the mains lead is coloured as follows:

Brown	Live
Blue	Neutral
Green and yellow	Earth

- As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

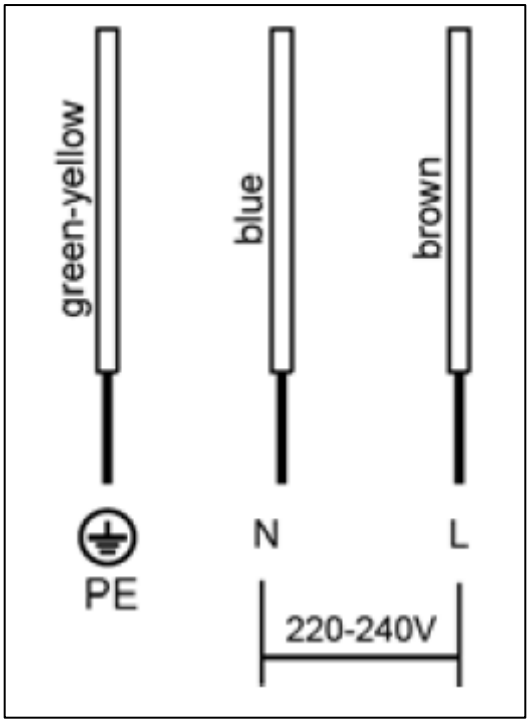
The ***brown wire*** must be connected to the terminal marked “L” (live), or coloured ***red***.

The ***blue wire*** must be connected to the terminal marked “N” (neutral), or coloured ***black***.

The ***green and yellow wire*** must be connected to the terminal marked “E” (earth), or by the earth symbol, or coloured ***green and yellow***.

- When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.

- Broken or damaged power leads must only be replaced by a suitably qualified person. A power lead of a similar type must be used in replacement.



My appliance isn't working correctly

Problem	*Possible Causes*	*What to do*
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you have checked everything and the problem persists, call the Service Department.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See the section on "Locking the hob top" for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See the "Suitable cookware" section. See the "Cleaning and Maintenance" section.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Service Department.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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